

**GEORGIA DEPARTMENT OF PUBLIC HEALTH  
Food Service Establishment Inspection Report**

**Establishment Name:** China Wok

**Address:** 1290 Double Churches RD

**City:** COLUMBUS      **Time In:** 01 : 45 PM      **Time Out:** 02 : 50 PM

**Inspection Date:** 03/22/2012      **CFSM:** Wei Hau Huang

**Purpose of Inspection:** Construction/Preoperational  Initial   
Routine  Follow-up  Temporary

**Risk Type:** 1  2  3       **Permit#:** FSP-106-000089

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

Last Score	Grade	Date
95	A	10/03/11
Prior Score	Grade	Date
90	A	04/12/11

<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
<h1>90</h1>	<h1>A</h1>
<small>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 US69</small>	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

IN=in compliance    OUT=not in compliance    NO=not observed    NA=not applicable    COS=corrected on-site during inspection    R=repeat violation of the same code provision=2 points

Compliance Status					COS	R	Compliance Status					COS	R
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
<b>Supervision</b> 4 points							<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
1-2. Person in charge present, demonstrates knowledge, and performs duties							5-1A. Proper cooking time and temperatures						
2	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b> 9 points							5-1B. Proper reheating procedures for hot holding						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1A. Proper use of restriction & exclusion							5-2. Consumer advisory provided for raw and undercooked foods						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1B. Hands clean and properly washed							6-1. Proper cold holding temperature						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed							6-1B. Proper hot holding temperature						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A. Management awareness; policy present; reporting							6-1C. Proper cooling time and temperature						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1D. Time as a public health control; procedures and records						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2C. No discharge from eyes, nose, and mouth							6-2. Proper date marking and disposition						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2D. Adequate handwashing facilities supplied & accessible							7-1. Pasteurized foods used; Prohibited foods not offered						
3	IN	OUT	NA	NO			7	IN	OUT	NA	NO		
<b>Approved Source</b> 9 points							<b>Highly Susceptible Populations</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1A. Food obtained from approval source, parasite destruction							8-1. Chemicals						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1B. Food received at proper temperature							8-2A. Food additives; approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated							8-2B. Toxic substances properly identified, stored, used						
4	IN	OUT	NA	NO			8	IN	OUT	NA	NO		
<b>Protection from Contamination</b> 9 points							<b>Conformance with Approved Procedures</b> 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-1A. Food separated and protected							9-2. Compliance with variance, specialized process and HACCP plan						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-1B. Proper disposition of contaminated food; returned food for unused food not re-served													
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2A. Food stored covered													
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2B. Food-contact surfaces, cleaned & sanitized													

**GOOD RETAIL PRACTICES**

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)

Compliance Status					COS	R	Compliance Status					COS	R
10	OUT						14	OUT					
<b>Safe Food and Water, Food Identification</b> 3 points							<b>Proper Use of Utensils</b> 1 point						
	<input type="radio"/>							<input type="radio"/>					
10A. Pasteurized eggs used where required							14A. In-use utensils; properly stored						
	<input type="radio"/>							<input type="radio"/>					
10B. Water and ice from approved source							14B. Utensils, equipment and linens; properly stored, dried, handled						
	<input type="radio"/>							<input type="radio"/>					
10C. Variance obtained for specialized processing methods							14C. Single-use/single-service articles; properly stored, used						
	<input type="radio"/>							<input type="radio"/>					
10D. Food properly labeled; original container; required records available; shelfstock tags							14D. Gloves used properly						
11	OUT						15	OUT					
<b>Food Temperature Control</b> 3 points							<b>Utensils, Equipment and Vending</b> 1 point						
	<input type="radio"/>							<input checked="" type="radio"/>					
11A. Proper cooling methods used; adequate equipment for temperature control							15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
	<input type="radio"/>							<input type="radio"/>					
11B. Plant food properly cooked for hot holding							15B. Warewashing facilities; installed, maintained, used; test strips						
	<input type="radio"/>							<input type="radio"/>					
11C. Approved thawing methods used							15C. Nonfood-contact surfaces clean						
	<input type="radio"/>							<input type="radio"/>					
11D. Thermometers provided and accurate							16. OUT <b>Water, Plumbing and Waste</b> 3 points						
12	OUT							<input type="radio"/>					
<b>Prevention of Food Contamination</b> 3 points							16A. Hot and cold water available; adequate pressure						
	<input type="radio"/>							<input type="radio"/>					
12A. Contamination prevented during food preparation; storage display							16B. Plumbing installed; proper backflow devices						
	<input type="radio"/>							<input type="radio"/>					
12B. Personal cleanliness							16C. Sewage and waste water properly disposed						
	<input type="radio"/>							<input type="radio"/>					
12C. Wiping cloths; properly used and stored							17. OUT <b>Physical Facilities</b> 1 point						
	<input type="radio"/>							<input type="radio"/>					
12D. Washing fruits and vegetables							17A. Toilet facilities; properly constructed, supplied, cleaned						
13	OUT							<input type="radio"/>					
<b>Postings and Compliance with Clean Air Act</b> 1 point							17B. Garbage/refuse properly disposed; facilities maintained						
	<input type="radio"/>							<input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17C. Physical facilities installed, maintained, and clean						
	<input type="radio"/>							<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act							17D. Adequate ventilation and lighting; designated areas used						
	<input type="radio"/>							<input type="radio"/>					
							18. OUT <b>Pest and Animal Control</b> 3 points						
	<input type="radio"/>							<input type="radio"/>					
							18. Insects, rodents, and animals not present						

Person in Charge (Signature) \_\_\_\_\_ (Print) Wei Hau Huang Date: \_\_\_\_\_  
 Inspector (Signature) Wanda Duitwell Follow-up YES  NO  Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report Addendum

*Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).*

**Establishment**

China Wok

**Permit #**

FSP-106-000089

**Date**

03/22/2012

**Address**

1290 DOUBLE CHURCHES RD

**City/State**

COLUMBUS GA

**Zipcode**

31904

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pork / Walk-In Cooler	36.0 ° F	chicken / Storage	35.0 ° F	chicken / Cold-Hold Unit	50.0 ° F
chicken / Cold-Hold Unit	46.0 ° F	beef / Cold-Hold Unit	46.0 ° F	cubed pork / Cold-Hold Unit	52.0 ° F
shrimp / Cold-Hold Unit	40.0 ° F	shrimp / Refrigerator	41.0 ° F	egg drop soup / Hot-Hold Unit	157.0 ° F
rice / Hot-Hold Unit	140.0 ° F	brown rice / Hot-Hold Unit	153.0 ° F	chicken wings / cooling	47.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 6-1A Observed PHF items held at temperature greater than 41 degrees.  
Large amounts of chicken being prepped on counter-50 degrees.  
Chicken, cubed pork, beef out of temperature, cold hold unit cook line) New Violation.
- 15A Observed rusty bottom shelf of prep table covered with tin foil. New Violation.

Remarks

Person in Charge (Signature)

Date:

Inspector (Signature) Wanda Boutwell

Date: 03/22/2012